

LUMINOSA

2018 Cabernet Sauvignon



A true creation from the vineyard. Vine by vine nurturing and curation captures the sun & sea breeze. Signature scents of red fruits, blue fruits and violets from perfectly ripe Cabernet Sauvignon. Elegant structure meets medium bodied luxury.

Appearance

Vibrant red hues.

Aromas

The opulence of this wine cannot be understated. Vibrant aromas of raspberry and crushed strawberry, complimented by subtle French oak. Balanced by a hint of mulberry and subtle graphite.

Flavours

Whole berries enhance the aromatics of fresh strawberries and cherries. Elegant and medium bodied with exceptionally fine grained tannins and a palate that lingers. Selected use of French oak will compliment and nurture the wine for decades.

Enjoyment

Braised duck with savoy cabbage and pancetta.

Wine Specs

Blend	100% Cabernet
Oak	50% New + 50% 3 Year Old French Oak
Cellar	Now to 2035
Alcohol	14.1%
pH	3.64
Acidity	6.44

Vineyard :

Luminosa (1998)

Harvest Date:

10th April 2018

Harvest Maturity:

13.9Be pH3.63 TA6.24

Place (Luminosa Vineyard)

Situated at the top of the prestigious Boodjidup Valley, part of the Wallcliffe sub-region of southern Margaret River. An area renowned for producing some of the most internationally acclaimed Cabernet from Margaret River.

Vintage 2018

A wet December with a very heavy rainfall event (over 100mm) event at veraison provided perfect moisture in the soil for our Cabernet vineyards. Dry conditions from January through until mid-April resulted in another classic vintage in all our Southern Margaret River vineyards.

Winemaking

Whole berries were fermented wild in static fermenters, with pump overs twice each day and délestage once per day, throughout ferment. The wine was left on skins for 15 days then pressed to French oak barriques (44% new) to finish malolactic fermentation. The wine was matured in oak for 14 months.